



# Red Velvet Cake

## PREP TIME

20 min

## TOTAL TIME

45 min

## Nutrition Information Per Serving

Makes 12 (1 slice) servings

### FAT

19g

### PROTEIN

6g

### CARBS

15g

### CALORIES

230

## Ingredients

Cake:

---

1¼ cup plus 2 Tbsp almond flour

---

2 tsp baking soda

---

½ cup xylitol

---

2 tsp cocoa powder

---

2½ Tbsp whey protein powder

---

½ cup buttermilk

---

3 Tbsp butter, melted

---

1 tsp vanilla

---

$\frac{3}{4}$  oz red food coloring

---

$\frac{1}{2}$  tsp white vinegar

---

1 egg

---

Icing:

---

8 oz. cream cheese, softened

---

3 Tbsp butter, softened

---

2 tsp vanilla

---

2 Tbsp powdered Swerve (or grind xylitol into powder form)

---

$\frac{1}{4}$  tsp liquid stevia

---

*1 cup chopped pecans (optional, not included in nutritional information)*

---

## Instructions

1. Heat oven to 325 degrees and line an 8" or 9" round pan with parchment paper. Coat with oil, butter, or cooking spray.
2. Mix the dry ingredients until combined.

3. In a separate bowl, mix the wet ingredients until incorporated.
4. Combine wet ingredients with the dry ingredients. Stir until ingredients are incorporated and there are no lumps. Batter will be thick.
5. Pour batter into prepared pan and bake for 25 minutes. Let cool.
6. While the cake is baking, combine the icing ingredients in a mixing bowl or stand mixer. Beat until creamy.
7. Once cake is cooked, run a knife along the outer edge of the cake. Flip onto a serving tray and cover top and sides with icing. Sprinkle with chopped pecans, if desired.